

THE FARMER'S SELECTION

Set Menu

Two courses 22 Three courses 28



Starters

Classic French onion soup
with Gruyère cheese and
warm baguette

Crispy duck salad
Warm marinated crispy
French duck with plum
dressing, grapefruit, pine
nuts and shallots

**Baby spinach, walnut
and goat's cheese salad**
dressed with honey
balsamic v

Market Specials

Fish and chips
Beer-battered Norwegian
haddock served with tartar
sauce, mushy peas and
chargrilled lemon

Classic hamburger
Chargrilled in a brioche bun
with melted cheese, streaky
bacon, chilli mayonnaise and
hand-cut chips

**Portobello mushroom
Wellington**
Oven-baked puff pastry filled
with black cabbage and goat's
cheese, served with buttered
baby carrots v

Tortellini cacio e pepe
with white wine and Italian
hard cheese crème v

The Dessert Pantry

Eton mess
Chantilly cream, crushed
meringue, strawberries
and raspberry coulis v

Toffee pudding
Caramelised Williams pear,
butterscotch sauce and
vanilla ice cream v

Cheese selection
Colston Bassett Stilton,
Barber's Vintage
Cheddar, pears and
pickled walnuts v

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill.
v Suitable for vegetarians.